



SCHEDA TECNICA

Technical Sheet

FARINA DI KAMUT bianco Bio

INGREDIENTI: Farina di Kamut bianco Bio
INGREDIENTS: Organic khorasan kamut flour

CARATTERISTICHE ORGANOLETTICHE: Odore e sapore gradevoli e caratteristici
ORGANIC FEATURES: pleasant and characteristic smell and taste

IMPIEGO: per tutti gli usi
USE: all-purpose



cod	Cod. hts	Codice ean	FORM
FKAMUTB2	11010011	8009604000883	25 Kg
FKAMUTB1	11010011	8009604000876	10 Kg
FKAMUTB5	11010011	8009604000869	5 Kg
FKAMUTB01	11010011	8009604001538	1 Kg

EMISSIONE ISSUE	DEL OF	MOTIVO REVISIONE REASON OF REVISION
A30	09/07/15	INSER. NUOVI PARAMETRI new parameters implementation

SACCO SACK		PALLET 80X120					PALLET 100X120				
Kg	Kg. lordo	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale
25	25,3	40	4	10	1030	180					





SCHEDA TECNICA

Technical Sheet

GENERAL CHARACTERISTICS			
PARAMETER	VALUE	METHOD	TOLERANCE
UMIDITA'/Moisture	<15,50 %	DM 27/05/85	Max.15,50
PROTEINE / Proteins	13,50 ±10 %	DM 23/07/94	
CENERI / Ashes	1,00 - 1,10 %	UNI ISO 2171	
W	Min 140	ISO 27971	
P/L	Min.1.50	ISO 27971	
FALLING NUMBER	Min 250	ISO 3093	
STABILITY	Min 6'	ICC 115/1	
ABSORPTION	Min 58%	ICC 115/1	
MICROBIOLOGIC CHARACTERISTICS			
PARAMETER	LIMIT	METHOD	TOLERANCE
CARICA BATTERICA TOTALE / Aerobic Colony Count	100000 CFU/gr	ISO 4833	+50 %
MUFFE/ Moulds	1000 CFU/gr	ISO 21527-2	+50 %
LIEVITI / Yeasts	1000 CFU/gr	ISO 21527-2	+50 %
COLIFORMI / Coliforms	<10	ISO 4832	+50 %
E.COLI / Enterobacteriaceae	<10	ISO 16649-2	+50 %
SALMONELLA spp	assente	ISO 6579	nessuna
ARTROPODI VIVI/MORTI / Alive and dead insects	assente	VISIVO-MICROSCOPIO	nessuna
FRAMMENTI DI INSETTI / Insects fragments	<25 in 50 gr	FILTH TEST DM 12/01/99	<25 in 50 gr
CHEMICAL CHARACTERISTICS			
PARAMETER	LIMIT	METHOD	TOLERANCE
Pesticides Reg.CE 834/2007	absent	UNI15662	Max 0,01 mg/kg

MICOTOSSINE / Mycotoxins Reg.CE 1881/2006				
Aflatossine totali (B1,B2,G1,G2) / Aflatoxins	4,0 µ/KG.	in H.P.L.C.	none	
Aflatossina B1 / Aflatoxins B1	2,0 µ/KG.	in H.P.L.C.	none	
Deossinivalenolo / Deoxynivalenol	750 µ/KG.	in H.P.L.C.	none	
Ocratossina A / Ochratoxin A	3,0 µ/KG.	in H.P.L.C.	none	
Zearalenone	75 µ/KG.	in H.P.L.C.	none	
METALLI PESANTI/HEAVY METALS Reg.CE 1881/2006				
CADMIO /Cadmium	< 0,1 m g/kg	in A.A.	none	
PIOMBO / Lead	< 0,2 m g/kg.	in A.A.	none	
VALORI NUTRIZIONALI (per 100 gr. Prodotto) Rif. USDA Nutrient Database values				
VALORE ENERGETICO /Energetic value	351 Kcal - 1470 Kjoule			
PROTEINE / Proteins	14,40 gr			
CARBOIDRATI / Carbohydrates	63,20 gr			
di cui zuccheri / of which sugar	4,20 gr			
Lipidi /Lipids	2,70 gr			
DICHIARAZIONE ALLERGENI / ALLERGENS				
Allergens	Presence	Absence	Presence at production site	Cross Contamination risk
Cereals with gluten content :			YES	Present
Oat			YES	Present
Spelt			YES	Present
Wheat			YES	Present
Kamut	YES		YES	Present
Barley			YES	Present
Rye			YES	Present
Shell fish & shellfish-by-products	NO	YES	NO	N.A
Eggs & Egg-by-products	NO	YES	NO	N.A
Fish & Fish-by-products	NO	YES	NO	N.A
Peanuts & Peanut-by-products	NO	YES	NO	N.A
Soya & Soya-by-products	NO (*)	YES	NO	N.A
Milk & Milk-by-products including (lactose)	NO	YES	NO	N.A
Shelled fruit :	NO	YES	NO	N.A
Almonds	NO	YES	NO	N.A
Hazelnuts	NO	YES	NO	N.A



SCHEDA TECNICA

Technical Sheet

Other nuts	NO	YES	NO	N.A
Cashew Nuts	NO	YES	NO	N.A
Pecan Nuts	NO	YES	NO	N.A
Brazil Nuts	NO	YES	NO	N.A
Queensland Nuts	NO	YES	NO	N.A
Pistachio Nuts	NO	YES	NO	N.A
Shelled fruit-by-products	NO	YES	NO	N.A
Celery & celery-by-products	NO	YES	NO	N.A
Sesame seed & Sesame seed-by-products	NO	YES	NO	N.A
Mustard & Mustard-by-products	NO	YES	NO	N.A
Sulphur & Sulphites	NO	YES	NO	N.A
for more than 10 mg/kg. or	NO	YES	NO	N.A
10mg/1 in SO ₂ of the final product	NO	YES	NO	N.A
Lupins & Lupin-by-products	NO	YES	NO	N.A
Molluscs & Mollusc-by-products	NO	YES	NO	N.A

(*) Possibility of CROSS CONTAMINATION